## Pyramid Pizza Snacks

#### 10 servings

1 package (7.5 ounces) refrigerated biscuit dough

1/4 cup pizza sauce

2/3 cup diced ham

1/2 cup crushed pineapple, drained

2/3 cup shredded mozzarella cheese



- 2. Spray baking sheets with nonstick vegetable spray.
- 3. Separate biscuits and flatten on baking sheet, leaving space between biscuits so edges do not touch.
- 4. Spread 1 teaspoon pizza sauce on each biscuit.
- 5. Top each biscuit with 1 tablespoon diced ham, 2 teaspoons pineapple, and 1 tablespoon shredded cheese.
- 6. Bake for 8-10 minutes or until biscuits are light brown and cheese is melted.

Optional: Substitute chopped green pepper, turkey pepperoni, or cooked ground beef for basic ingredients as desired.

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1 package (7.5 ounces) refrigerated biscuit dough

1/4 cup pizza sauce

2/3 cup diced ham

1/2 cup crushed pineapple, drained

2/3 cup shredded mozzarella cheese

- 1. Preheat oven to 400 degrees.
- 2. Spray baking sheets with nonstick vegetable spray.
- 3. Separate biscuits and flatten on baking sheet, leaving space between biscuits so edges do not touch.
- 4. Spread 1 teaspoon pizza sauce on each biscuit.
- 5. Top each biscuit with 1 tablespoon diced ham, 2 teaspoons pineapple, and 1 tablespoon shredded cheese.
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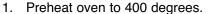
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## Nutrition Facts

Serving Size (56g)

| Servings Per Container 10       |                    |              |  |  |  |
|---------------------------------|--------------------|--------------|--|--|--|
| Amount Per Serving              |                    |              |  |  |  |
| Calories 110                    | Calories           | from Fat 45  |  |  |  |
|                                 | % [                | Daily Value* |  |  |  |
| Total Fat 5g                    |                    | 8%           |  |  |  |
| Saturated Fat 1.5g              |                    | 9%           |  |  |  |
| Cholesterol 10mg                |                    | 3%           |  |  |  |
| Sodium 400 mg                   |                    | 17%          |  |  |  |
| Total Carbohydrate 11g          |                    | 4%           |  |  |  |
| Dietary Fiber less than         | 1 gram             | 3%           |  |  |  |
| Sugars 3g                       |                    |              |  |  |  |
| Protein 5g                      |                    |              |  |  |  |
| Vitamin A 2%                    | • Vi               | tamin C 2%   |  |  |  |
| Calcium 6%                      | •                  | Iron 4%      |  |  |  |
| *Percent Daily Values are based | on a 2,000 calorie | diet.        |  |  |  |

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| Servings Per Container 10                                |                  |      |  |  |
|--|------------------|------|--|--|
| Amount Per Serving                                       |                  |      |  |  |
| Calories 110   | Calories from Fa | t 45 |  |  |
|  | % Daily Va       | lue* |  |  |
| Total Fat 5g   |                  | 8%   |  |  |
| Saturated Fat 1.5g                                       |                  | 9%   |  |  |
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| Total Carbohydrate 11g                                   |                  | 4%   |  |  |
| Dietary Fiber less than 1                                | 1 gram           | 3%   |  |  |
| Sugars 3g  |                  |      |  |  |
| Protein 5g   |                  |      |  |  |
| Vitamin A 2%   | Vitamin C        | 2%   |  |  |
| Calcium 6%   | • Iroi           | n 4% |  |  |
| *Percent Daily Values are based on a 2,000 calorie diet. |                  |      |  |  |

# Serving Size (56g) Servings Per Container 10

Nutrition Facts

| Amount Per Serving                                       |                      |  |
|--|----------------------|--|
| Calories 110   | Calories from Fat 45 |  |
|  | % Daily Value*       |  |
| Total Fat 5g   | 8%                   |  |
| Saturated Fat 1.5g                                       | 9%                   |  |
| Cholesterol 10mg   | 3%                   |  |
| Sodium 400 mg  | 17%                  |  |
| Total Carbohydrate 11g                                   | 4%                   |  |
| Dietary Fiber less than 1 g                              | ram 3%               |  |
| Sugars 3g  |                      |  |
| Protein 5g   |                      |  |
| Vitamin A 2%   | Vitamin C 2%         |  |
| Calcium 6%   | Iron 4%              |  |
| *Percent Daily Values are based on a 2,000 calorie diet. |                      |  |

## Nutrition Facts

Serving Size (56g) Servings Per Container 10

| Calories 110              | Calories from Fat |
|---------------------------|-------------------|
|                           | % Daily Valu      |
| Total Fat 5g              | 8                 |
| Saturated Fat 1.5g        | 9                 |
| Cholesterol 10mg          | 3                 |
| Sodium 400 mg             | 17                |
| Total Carbohydrate 11g    | 4                 |
| Dietary Fiber less than 1 | gram 3            |
| Sugars 3g                 |                   |
| Protein 5g                |                   |

| Vitamin A 2%              | •                     | Vitamin C  | 2% |
|---------------------------|-----------------------|------------|----|
| Calcium 6%                | •                     | Iron       | 4% |
| *Percent Daily Values are | based on a 2,000 cald | orie diet. |    |